



STARTERS & SHARING

- ★ **Bang Bang Shrimp®** crispy shrimp, tossed in our signature creamy, spicy sauce (790 cal) 12.1
- Ahi Tuna Sashimi*** premium sushi grade, sesame-seared rare with wasabi and pickled ginger
regular (340 cal) 14.5 | large (640 cal) 21.9
- Imperial Dip** delicious blend of tender shrimp, bay scallops, lump crab, Mozzarella and Parmesan cheeses, served with seasoned house-made tortilla chips (1150 cal) 11.9
- Maryland-Style Crab Cakes** jumbo lump crab cakes with red rémoulade sauce (490 cal) 17.2
- Prince Edward Island Mussels Josephine®** tomatoes, red onion, garlic, basil and lemon wine sauce (1180 cal) 14.1
- Wagyu Beef & Ginger Potstickers** pan-seared with crispy onions and soy sauce (650 cal) 10.5
- Calamari** flash-fried with peppers and sweet, spicy Asian sauce (1230 cal) 12.1
- Thai Coconut Shrimp** six jumbo shrimp with sweet Thai chile sauce (620 cal) 13.1

SOUPS & GREENS add Blue cheese or Feta (100 cal) to any salad for 1.5

- Corn Chowder & Lump Crab** with a hint of bacon cup (240 cal) 5.2 | bowl (380 cal) 6.2
- ★ **Bonefish House Salad** hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette (240 cal) 5.2
with an entrée 4.2 | as an entrée (370 cal) 11.1
- Classic Caesar Salad** with house-made garlic croutons (500 cal) 5.2
with an entrée 4.2 | as an entrée (510 cal) 11.1
- Bonefish Cobb Salad** romaine and kale, tomato, egg, Blue cheese crumbles, croutons, fresh avocado and bacon, tossed in a ranch dressing with wood-grilled shrimp (920 cal) or wood-grilled chicken (1000 cal) 17.4
- Grilled Salmon* Superfood Salad** romaine and kale, ancient grains, Feta, avocado, pickled onions and sweet potato bites, tossed in our house vinaigrette, finished with a citrus aioli (1180 cal) 18.5

Add one of the following toppings to your entrée salad for 6
Wood-Grilled Chicken (230 cal)
Wood-Grilled Shrimp (160 cal)
Wood-Grilled Salmon* (330 cal)
Crispy Chicken (580 cal)

GRILLED FISH Our fish is lightly seasoned and wood-grilled. Served with choice of two signature sides

- Chilean Sea Bass** (640 cal) 36.4 | sm (340 cal) 31.9
- Atlantic Salmon*** (430 cal) 22.4 | sm (330 cal) 20.2
- Baja Striped Bass** (410 cal) 28.9
- Georges Bank Scallops & Shrimp** (250 cal) 22.7
- Ahi Tuna Steak*** (220 cal) 21.7
- Rainbow Trout** (410 cal) 21.1

Enjoy your fish with a freshly grilled lemon or choose from one of our Signature Sauces:

- Lime Tomato Garlic (60 cal)
- Mango Salsa (70 cal)
- Chimichurri Sauce (130 cal)
- Pan Asian Sauce (70 cal)
- Lemon Butter (60 cal)

We are committed to providing the finest fish so our menu changes regularly based on availability.

SEAFOOD SPECIALTIES with choice of two signature sides

- ★ **Cod Imperial** stuffed with shrimp, scallops, crabmeat, Mozzarella and Parmesan cheeses and lemon caper butter (480 cal) 24.1
- Dynamite-Style Shrimp** wood-grilled shrimp topped with dynamite aioli and Feta cheese crumbles (470 cal) 21.9
- Pecan Parmesan-Crusted Rainbow Trout** artichoke hearts, fresh basil and lemon butter (790 cal) 23.4
- Kate's North Atlantic Haddock** mildly sweet fish, garlic crumb dusted, wood-grilled, topped with Feta, artichokes, lemon basil butter sauce (490 cal) 25.5
- Crab-Crusted Cod** garlic and crab crumb dusted, topped with lump crab, white wine lemon butter sauce (440 cal) 25.1
- Cold Water Lobster Tails** 5-6 oz lobster tail, seasoned and steamed, served with warm drawn butter
Single Tail entrée (300 cal) 20.9 | Twin Tail entrée (590 cal) 33.3

FROM THE LAND with choice of two signature sides

- Filet Mignon*** 6 oz USDA seasoned and wood-grilled (240 cal) 24.9 | 8 oz (310 cal) 29.1
- Bone-In Ribeye Steak*** 18 oz steakhouse style (1150 cal) 32.3
- The Angler's Sirloin Steak*** 6 oz center cut (220 cal) 19.5
- Sirloin* & Crab Cake Dinner** 6 oz center cut sirloin and a Maryland-style crab cake (510 cal) 24.9 | upgrade to filet mignon* (530 cal) add 8.5
- Lily's Chicken®** goat cheese, spinach, artichoke hearts and lemon basil sauce (470 cal) 18.3
- Bacon Jam Pork Chop*** 12 oz bone-in topped with a bourbon bacon jam and pineapple chili honey (870 cal) 21.9

Enjoy it Surf & Turf style by adding one of the following to your entrée:
Wood-Grilled Shrimp Skewer (160 cal) 6
Oscar-Style (130 cal) 5
Cold Water Lobster Tail (300 cal) 14

HAND-HELDS & BOWLS

- ★ **Thermidor Gnocchi** sweet lobster chunks and tender shrimp sautéed with golden-brown potato gnocchi, mushrooms, peas and fresh tomatoes tossed in lobster-sherry cream sauce (1030 cal) 21.9
- Cod Fish & Chips** generous portion of crispy Cod, served with tartar, french fries and malt vinegar on the side (1030 cal) 17.7
- Half-Pound Wagyu Beef Burger*** toasted bun, fully dressed with sharp Cheddar and special sauce, with french fries (1510 cal) 15.7 | add bacon (60 cal) or avocado (35 cal) .9 each
- Blackened Baja Fish Tacos** three warm tortillas, mango salsa, shredded cabbage, lime crema, with french fries (1230 cal) 16.5
- Bang Bang Shrimp® Tacos** three warm tortillas, our signature Bang Bang Shrimp®, greens, tomatoes, sour cream, with french fries (1570 cal) 16.3
- Spicy Tuna* Bowl** premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice, mango salsa (1020 cal) 17.9
- Saigon Noodles** crispy chicken or sautéed shrimp served over vermicelli noodles infused with ginger and garlic (1280/810 cal) 17.5

SIGNATURE SIDES

à la carte 4

- Garlic Whipped Potatoes (220 cal)
- Potatoes Au Gratin (240 cal)
- Jasmine Rice (210 cal)
- Coleslaw (180 cal)
- Seasonal Vegetables (30-150 cal)

PREMIUM SIDES

with entrée 5.5 | à la carte 8.5

- Applewood Bacon Mac & Cheese (720 cal)
- Steamed Asparagus (70 cal)
- Crispy Brussels Sprouts with Ham (610 cal)

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

WINES *by category, from lighter & milder, to more intense & full-bodied*
6 oz: White, Rosé, Red or Sparkling Split (150 cal)
Bottle: White, Rosé or Red (650 cal) Sparkling (600 cal)

SANGRIA
Signature Red or White Sangria
choice of Blackberry Red or Sparkling Mango White (190/220 cal) 7.3

SPARKLING

Chandon Brut Sparkling 187ml Split 12
Chandon Rosé Sparkling 187ml Split 13
Veuve Clicquot Yellow Label Brut Champagne, France 96

INTERESTING WHITES

Jacob's Creek Moscato, Australia 7.2 | 27
Chateau Ste. Michelle Riesling, WA 8.2 | 31
Bella Sera Pinot Grigio, Italy 7.7 | 29
King Estate Pinot Gris, Willamette Valley, OR 10.1 | 39
Santa Margherita Pinot Grigio, Alto Adige, Italy 13.7 | 53
Martín Códax Albariño, Rías Baixas, Spain 9.1 | 35

SAUVIGNON BLANC

Decoy By Duckhorn, Sonoma County 9.1 | 35
Merryvale "Starmont", Napa Valley 10.1 | 39
Kim Crawford, Marlborough, New Zealand 13.7 | 53

CHARDONNAY

La Terre, CA 6.6
William Hill, Central Coast 7.7 | 29
J. Lohr "Riverstone", Monterey 9.1 | 35
Kendall-Jackson "V.R.", CA 10.1 | 39
Coppola "Director's Cut", Russian River 11.2 | 43
Sonoma-Cutrer, Russian River Ranches 15.2 | 59
Cakebread Cellars, Napa Valley 71

ROSÉ

Beringer White Zinfandel, CA 6.6 | 25
Chloe Rosé, Central Coast, CA 9.1 | 35

PINOT NOIR

Silver Gate, CA 7.7 | 29
Acrobat by King Estate, Willamette Valley, OR 10.1 | 39
Meiomi, Santa Barbara-Monterey-Sonoma Coast 12.2 | 47
Böen, Monterey-Sonoma-Santa Barbara 13.1 | 49

INTERESTING REDS

Three Thieves Red Blend, CA 8.2 | 32
Charles & Charles Cabernet Blend, Columbia Valley, WA 8.9 | 34
Villa Antinori "Super Tuscan" Red, Italy 13.2 | 51
Dona Paula "Los Cardos" Malbec, Argentina 8.6 | 33
The Federalist Zinfandel, Lodi, CA 9.9 | 38
Francis Coppola Black Label Claret, CA 11.2 | 43

MERLOT / CABERNET

Sycamore Lane Merlot or Cabernet Sauvignon, CA 6.6
Columbia Crest "Grand Estates" Merlot, WA 8.1 | 31
Louis Martini Cabernet Sauvignon, CA 10.1 | 39
Halter Ranch "Synthesis" Cabernet Sauvignon, Paso Robles, CA 13.1 | 49
Hess "Allomi" Cabernet Sauvignon, Napa Valley 15.2 | 59
Palermo By Orin Swift Cabernet Sauvignon, Napa Valley 86

DESSERTS

Macadamia Nut Brownie
flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts (990 cal) 8.3
Key Lime Pie
with roasted pecan crust (860 cal) 7.9
★ **Seasonal Crème Brûlée**
with fresh whipped cream (410-960 cal) 8.3
Jen's Jamaican Coconut Pie™
creamy coconut custard, Myers's Rum sauce and fresh whipped cream (780 cal) 7.3

UP

Bonefish Pomegranate Martini
house-infused with Fris vodka, pomegranate and fresh mango (250 cal) 10.3

Contemporary Cosmo
Absolut Lime, cranberry, fresh lime sour, with a hint of St. Germain liqueur and a house-made cosmo ice cube (180 cal) 10.7

Fresh Grapefruit Martini
house-made fresh grapefruit, basil and Reyka vodka infusion, finished with fresh pressed Ruby Red grapefruit juice and a hint of basil (170 cal) 10.9

Tropic Heat Martini
Absolut vodka house-infused with pineapples and the fresh flavors of mango and lemon, finished with a thin slice of jalapeño for a slightly spicy finish (190 cal) 10.4

Crushed Pineapple Martini
Malibu rum, St. Germain Elderflower liqueur, fresh pineapple, lemon and vanilla bean simple syrup (190 cal) 10.9

★ **Espresso Martini**
house-infused vanilla bean vodka, Kahlúa, Crème de Cacao and fresh-brewed espresso (170 cal) 11.2

ROCKS

Smoked Old Fashioned
Woodford Reserve bourbon and a touch of maple with Angostura bitters and Bordeaux cherry smoked with oak and served over a Colossal ice cube (180 cal) 13.9

Infused Manhattan
Maker's 46 premium Kentucky bourbon, with a house-made infusion of Cinzano Rosso vermouth, fresh rosemary and orange peel. Served over a Colossal ice cube or served UP by request (170 cal) 11.5

The Mule *our signature twist on the classic Moscow Mule*
Reyka vodka, fresh lime, house-made ginger syrup, ginger beer finished with crushed ice, fresh mint and candied ginger (200 cal) 8.7

★ **Parker's Margarita** *founder Chris Parker's favorite*
finished with fresh OJ and Grand Marnier (190 cal) 9.2
Upgrade to Patrón +3

Patrón's Perfect Cucumber Margarita
Patrón Silver, fresh lime and English cucumber, topped with a hint of St. Germain Elderflower liqueur, rimmed with salt and pepper for a perfect finish (230 cal) 10.9

Main Squeeze Spiked Lemonade
Hendrick's and house-made lemonade infused with mint and ginger garnished with a fresh sprig of mint (120 cal) 9.9

TIKI

★ **Coral Reef Punch**
Bacardi Superior rum, Malibu rum, tropical flavors of passion fruit and vanilla bean simple syrup, fresh-squeezed orange and pineapple juice, bitters and fresh pineapple garnish (190 cal) 9.7

Tiki Torch
Bacardi Añejo Cuatro rum, banana liqueur and Kahlúa with tropical flavors of pineapple and passion fruit finished with a torched pineapple and gummy fish garnish (290 cal) 10.9

BEERS *local selections available*

DRAFTS

Bud Light (130 cal) 4.5 | Blue Moon (200 cal) 5.9
Sam Adams Seasonal (170-200 cal) 5.9

BOTTLES

Michelob ULTRA (90 cal) 4.9	Heineken (140 cal) 5.6
Bud Light (110 cal) 4.5	Stella Artois (150 cal) 6
Coors Light (100 cal) 4.5	Sam Adams Boston Lager (170 cal) 6
Miller Lite (100 cal) 4.5	Newcastle (150 cal) 5.6
Budweiser (140 cal) 4.5	Guinness 14.9 oz (120 cal) 6.2
Corona Extra (150 cal) 5.6	

SPIRIT-FREE

SPECIALTY Seasonal Flavored Iced Tea (70 cal)
Ginger Mint Infused Lemonade (120 cal)

HONEST® ORGANIC ICED TEA (0 cal)

BOTTLED WATERS Acqua Panna Still 1L | San Pellegrino 1L (0 cal)

BEVERAGES *Coca-Cola* (100 cal) | Coke Zero Sugar (0 cal) | Diet Coke (0 cal)
Sprite (100 cal) | Dr Pepper (90 cal) | Barq's Root Beer (100 cal)
Minute Maid Lemonade (90 cal) | Seagram's Ginger Ale (90 cal)

HOT BEVERAGES Hot Tea (0 cal) | Coffee (0 cal)
Espresso (0 cal) | Cappuccino (45 cal)

★ *represents a Bonefish favorite*

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